

## Appetizers

GF *Nest Famous Escargot* \$22  
*Garlic and Butter Sauce*

*Baked Artichoke Dip* \$17  
*Served with a Sliced Grilled Pita Bread*

GF *Bacon and Date Skewers* \$18  
*Mornay Sauce*

*Potato Chips* \$14  
*With House Made Bleu Cheese Dressing*

*Garlic Bread* \$12  
*Garlic and Butter Sauce*

*Dave's Frog Legs* \$26  
*Perfectly Pan Seared with Garlic Served with Rice*

### Salads

*Add Free Range Grilled Chicken \$10 Seared Ahi \$10 Shrimp \$11*

GF *Beet Salad* \$17  
*Organic Baby Spinach, Balsamic Vinaigrette, Goat Cheese, Cherries, Candied Walnuts, Add Protein*

GF *Dodi's Salad* \$16  
*Kale, Brussels Sprout, Cranberries, Pepita Seeds, Wasabi Peas and Creamy Dressing Add Protein*

GF *Wedge Salad* \$14  
*Iceberg Wedge with Tomatoes, Red Onion, Bacon and Your Choice of Bleu Cheese Dressing or Balsamic Vinaigrette*

*Caesar Salad* \$14  
*Romaine Hearts with Parmesan Cheese and Creamy Caesar Dressing Add Protein*

## Vegan, Vegetarian, and Pasta Dishes

*Your Choice of Wedge Salad, Caesar Salad, or Soup of the Day*

GF *Nicholas' Penne Pasta* \$39  
*Tomato Cream Sauce with Hot Italian Sausage, Onions and Peppers*

\*Vegan *Roasted Spaghetti Squash* \$37  
*Sauteed with a Vegetable Ratatouille, Topped with Vegan Cheese*

*Eggplant Parmesan* \$37  
*Served with Pasta and Marinara Sauce*

*Dodi's Pasta* \$39  
*Fresh Tomato, Spinach, Hot Italian Sausage, Olive Oil, Garlic, and Parmesan Cheese*

*Spaghetti Bolognese* \$38  
*Rich Sauce of Ground Beef, Tomato, Onion, and Herbs*

*\*Vegan / GF- Gluten Free Option Available: Ask you Server Split Salad Charge \$3 Split Plate Charge \$6*

*Our Caesar dressing contains raw eggs, consumption of raw eggs may increase your risk of foodborne illness.*

**GF- Gluten Free Available ~ Ask you Server**

## Dinner

*Your choice of Wedge, Caesar Salad, or Soup of the Day*

### Broiler Selections

*Served with Vegetables and Mashed Potatoes*

*We proudly serve USDA Prime Beef*

GF	8 oz Kevin Junior's Prime Petite Filet Mignon	Bordelaise Sauce	\$70
GF	16 oz. Peter's Prime Bone Ribeye Steak	Bordelaise Sauce	\$80
GF	Terry's Kabob Prime Filet	with Onion, Pepper and Mushroom Served over Rice	\$68
GF	1/2 Australian Rack of Lamb	Herb Demi Reduction	\$62
GF	Double-Cut Cajun Pork Chop	Apple sauce Upon Request	\$48

### Seafood Selections

	Blackened or Grilled Norwegian Salmon	Brown Rice Pilaf	\$47
	Pacific Sole Piccata	Served with Seasonal Vegetables and Mashed Potatoes	\$42
	Seared Ahi	Blackened and Seared with Julienne Vegetables, Jasmine Rice, Soy Glaze Sauce	\$45
	Tyler's Chef's Favorite	Parmesan Encrusted Sole, Penne, Artichokes, Asparagus, Tomato, Lemon Cream Sauce	\$42

### Mom's Favorite Recipes

*All dishes served with Seasonal Vegetables and Mashed Potatoes*

GF	Stuffed Cabbage Rolls	Our Bosnian Family Recipe ~ Stuffed with Ground Beef and Rice	\$40
	Moussaka	Layers of Eggplant and Seasoned Ground Beef served Lasagna Style	\$40
	Sampler Plate	Combination of Cabbage Rolls, Spinach Pie and Moussaka	\$46
	Goulash	Slow Braised Prime Tenderloin Stew Style over Mashed Potatoes	\$42

### Mediterranean Selections

	Veal Marsala	Veal Sauteed in Marsala Wine with Mushrooms and Shallots	\$47
	Veal Piccata	Veal Sauteed in Butter, Lemon, Capers and White Wine Sauce	\$47
	Chicken Marsala	Thin Sliced Free Range Chicken Sauteed in Marsala Wine, Mushrooms & Shallots	\$42
	Chicken Piccata	Free Range Chicken Breast Sauteed in Butter, Lemon, Capers and White Wine Sauce	\$42
	Chicken Parmesan	Served with, Vegetables, Pasta and Marinara Sauce	\$44
	Honey Truffle Chicken Milanese	with Mashed Potatoes and Peppercorn Sauce	\$41

**Vgn - Vegan / GF- Gluten Free Available: Ask you Server Split Salad Charge \$3 Split Plate Charge \$6**

*Our steaks are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.*

